

# -Dinner-

## Soup & Salad Bar

Indulge in our bountiful nightly display featuring the chef's freshest ingredients and Signature Soups

### Prime Rib

Herb roasted, served with au jus and a horseradish cream sauce

### Chicken Picatta

Sautéed chicken breast with a lemon butter caper sauce

### Crab Cakes

Maryland style blend of crab, lemon, parsley and Old Bay seasoning served on a creamy remoulade sauce

### BBQ Pork Tenderloin

Char grilled, sliced and served with chipotle citrus BBQ sauce

◆ Above menu items served with a fresh vegetable and your choice of potato, pasta, or rice ◆

### Thai Chicken and Rice

Sautéed chicken breast tossed in a mild curry sauce and topped with shredded coconut and cilantro

### Shrimp and Sausage

Shrimp and mild Italian sausage with penne pasta and a creamy vodka sauce

### Lobster Ravioli

Jumbo lobster ravioli, served with a sherry lobster cream sauce

### Braised Lamb Shank

Slowly braised with carrots, celery, onions, garlic and red wine until tender and served with mashed potatoes

### Pasta Primavera with Fried Eggplant

Tri color rotini pasta tossed in a creamy vodka sauce, fresh broccoli, carrots, zucchini, yellow squash, suntan peppers, mushrooms, tomatoes, with fried eggplant

### Classic Fish & Chips

Crispy batter fried cod, French fries and onion rings served with coleslaw, tarter and cocktail sauce

### Seafood Fra Diavolo

Shrimp, scallops and mussels simmered in crushed tomatoes, white wine, garlic and herbs served over linguini and accompanied with toasted garlic bread

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.

10.25.2023